

# SMALL BATCH

## Local Kitchen

### DINNER MENU

5pm-10pm Monday-Wednesday

5pm-11pm Thursday- Saturday

### Starters

<b>House-Made Hummus (Vegan)</b>	8
<i>Grilled Pita, Roasted Garlic, Olive Oil</i>	
<b>All Beef Neapolitan Meatballs</b>	8
<i>Rustic Tomato Sauce, Focaccia Bread</i>	
<b>Caesar Salad</b>	6
<b>Crispy Brussels Sprouts (V)</b>	8
<i>Shaved Grana Padano, AR's Hot Southern Honey</i>	

### Entrees

<b>Applewood Smoked Chicken Wings (GF)</b>	10
<i>House Rub, Bourbon Gastrique</i>	
<b>*Mykonos Seared Salmon Salad</b>	21
<i>Baby Spinach, Feta, Tomato, Kalamata Olive, Balsamic, Focaccia Bread</i>	
<b>Caesar Salad with Marinated Grilled Chicken</b>	15
<i>Shaved Grana Padano, Focaccia Bread</i>	
<b>*Gourmet Cheeseburger on Brioche</b>	14
<i>8oz Beef Patty, Choice of Cheddar, Swiss or Pepper-jack Served with Fries or Side Caesar</i>	
<b>Add Bacon 3</b>	
<b>Fried Chicken Sandwich on Brioche</b>	16
<i>Shredded Lettuce, Aioli, Sliced Tomato, Pickles</i>	
<i>Served with French Fries or Side Caesar</i>	
<b>Bucatini all 'Amatriciana with Housemade Meatballs</b>	18
<i>Grana Padano, Rustic Tomato Sauce, Focaccia Bread</i>	
<b>Orecchiette with Sugo Rosa (V)</b>	16
<i>Broccolini, Spinach, Feta Cheese, Focaccia Bread</i>	
<b>Chicken Marsala</b>	20
<i>Orecchiette with Olive Oil and Garlic, Sauteed Broccolini</i>	
<b>New York Strip Steak</b>	25
<i>Maitre D'Hotel Butter, New Potatoes, Sauteed Broccolini</i>	
<b>Moroccan Grilled Salmon with Cucumber Raita</b>	25
<i>Spiced Basmati Rice, Heirloom Tomato and Cucumber Salad</i>	

### Desserts

<b>Flourless Chocolate Torte</b>	8
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